



Docket No.: C2432.0019/P019  
(PATENT)

UNITED STATES PATENT AND TRADEMARK OFFICE

30/E  
04-25-02  
DW

In re Patent Application of:  
Angeliki O. Triantafyllou

Application No.: 09/178,840

Group Art Unit: 1761

Filed: October 26, 1998

Examiner: C. Sherrer

For: PREPARATION OF WORT AND BEER OF  
HIGH NUTRITIONAL VALUE, AND  
CORRESPONDING PRODUCTS

AMENDMENT

Box Non-Fee Amendment  
Commissioner for Patents  
Washington, DC 20231

RECEIVED  
APR 23 2002  
TC 1700

Dear Sir:

In response to the Office Action dated December 19, 2001 (Paper No. 28),  
please amend the above-identified U.S. Patent application as follows:

In the Claims

- 942/E1
1. (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt % from a cereal or mixture of cereals in which the  $\beta$ -glucanase activity of any ingredient employed in the process will not decrease soluble  $\beta$ -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals, the process comprising the steps of:
- E1
- treating at least one cereal by heating to reduce  $\beta$ -glucanase activity in the treated cereal;
  - forming an aqueous cereal slurry containing from 10% to 30% by weight of the treated cereal, the cereal being wet or dry milled; and